



T A B O O
RESTAURANT

by grupo rosanegra

CDMX POLANCO



MEDITERRANEAN DELIGHTS

Taboo Restaurant embraces Mediterranean cuisine as a lifestyle. The fresh and original ingredients are prepared in an extraordinary way, focusing on their purity, authenticity and the reinterpretation of the most iconic recipes of Mediterranean cuisine.

Simplicity is the ultimate
sophistication



menu 01

FIRST COURSE

To Choose

TABOO SALAD

Baby spinach · piquillo peppers · asparagus feta cheese mousse · grilled baby carrots toasted sesame · balsamic reduction

MEDITERRANEAN TASTING

Hummus · spicy feta cheese · tzatziki

FISH CEVICHE

Catch of the day · chili peppers · cilantro · lime

SECOND COURSE

To Choose

SEAFOOD SPAGHETTI

Spicy pomodoro sauce · parmesan cheese · clams · squid shrimp · mussels

NEW ZEALAND LAMB RACK

With baby potatoes · wood-fired · mint jelly · olive oil · 450 g

NORDIC SALMON

Wood-fired · flambéed with Ouzo anise · 220 g

DESSERT

To Choose

BLACK & WHITE CHOCOLATE CAKE

Red berries · Valrhona white and dark chocolate

CARROT CAKE WITH GREEK YOGURT

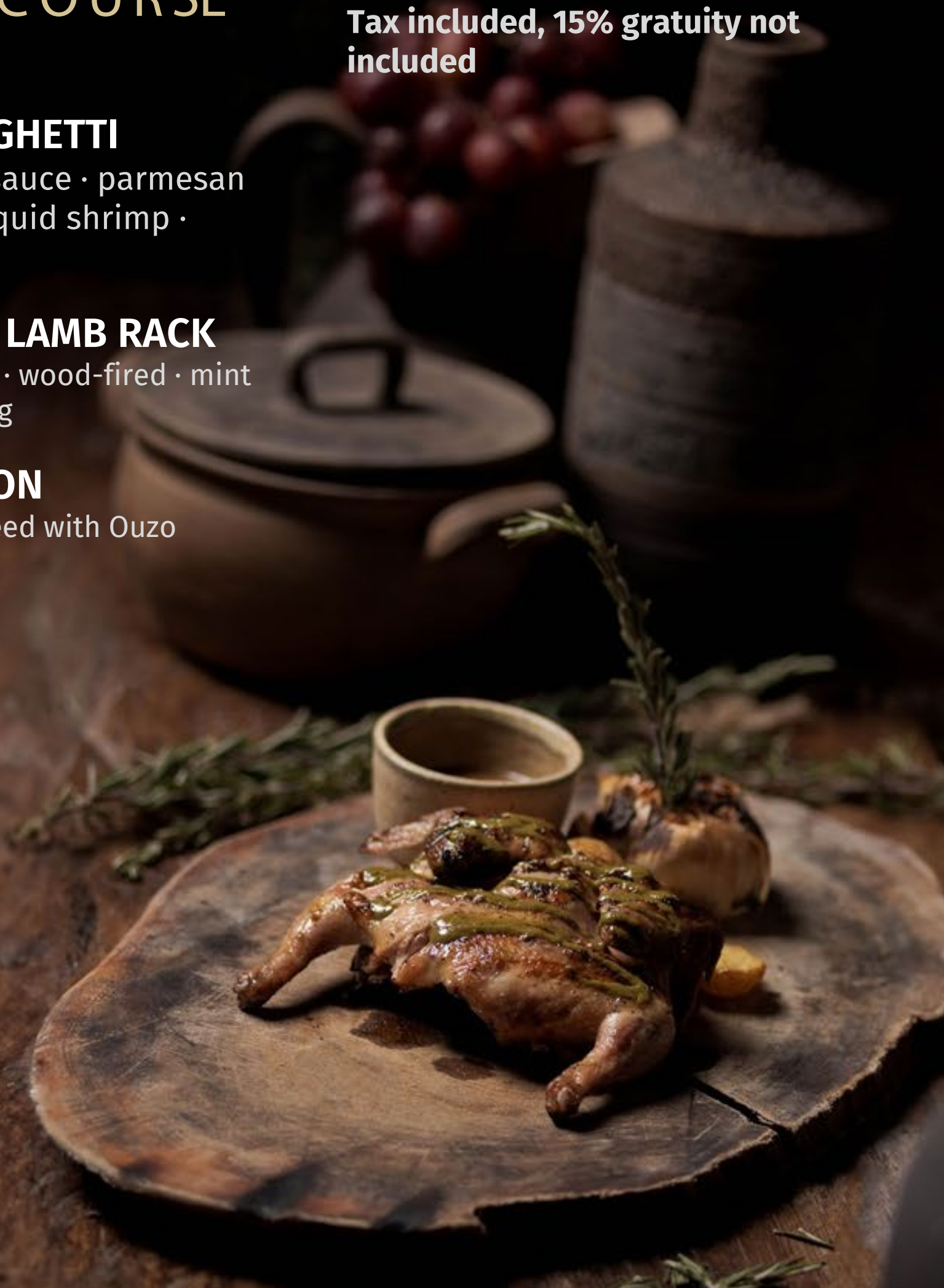
Gluten-free · pecan nuts Greek yogurt frosting

SORBET SELECTION

Lime · red berries mandarin · green apple

\$ 1,000 peso s

Tax included, 15% gratuity not included



menu 02

FIRST COURSE

To Choose

GREEK SALAD

Tomato · cucumber · feta cheese
olive mix · onion · olive oil

GREEK MEATBALLS

Wood-fired · beef · mint yogurt

TUNA TARTARE

Avocado · lemon vinaigrette · arugula

SECOND COURSE

To Choose

COLOSSAL SUN-DRIED OCTOPUS

Grilled · pea purée · bell pepper
olive oil · peperoncino oil · 300 g

RIB EYE

with cambray potatoes
· 225 g ·

SPAGHETTI WITH GIANT MEATBALL

Pomodoro sauce · ricotta cheese ·
pesto · braised meatball

DESSERT

To Choose

ITALIAN CHEESECAKE

Mascarpone · ricotta Greek honey ·
fresh figs · pecan

CARROT CAKE WITH GREEK YOGURT

Gluten-free · pecan nuts Greek yogurt
frosting

ICE CREAM

Vanilla · chocolate coffee · Ferrero
Rocher

\$1,250 peso s

**Tax included, 15% gratuity not
included**



menu 03

FIRST COURSE

To Choose

ITALIAN BURRATA

Arugula · colorful cherry tomatoes
· white balsamic glaze

TUSCAN SALAD

Grana Padano shavings · lettuce
tomato · cucumber · avocado peppers
· orange segments white and purple
cabbage · creamy balsamic

FISH CARPACCIO

Catch of the day · olive oil · Sicilian
lemon

SEAFOOD CROQUETTES

Tzatziki · parmesan cheese shrimp
· squid · fish · octopus

SECOND COURSE

To Choose

SHRIMP

Pan-seared · red quinoa · sweet and sour
sauce · Greek yogurt

RICOTTA AND SPINACH RAVIOLI

Ricotta and spinach filling · Grana
Padano cheese sauce

NEW YORK STEAK

Served with cambray potatoes · 300 g
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SIDES

To Choose

ROASTED SWEET POTATO

Cinnamon · cardamom Greek
honey from Mount Hymettus

FRENCH FRIES

Paprika · parmesan cheese

SAUTÉED MUSHROOMS

Mushrooms · white wine chili pepper ·
olive oil

DESSERT

To Choose

ITALIAN CHEESECAKE

Mascarpone · ricotta Greek honey ·
fresh figs · pecan

BANANA BREAD TIRAMISU

Banana cream · mascarpone cheese ·
coffee · dark chocolat

LEMON FIORENTINA CAKE

\$1,650 peso s

**Tax included, 15% gratuity not
included**



Terms and conditions

Prices include taxes , **15%** gratuity

Dishes included in the menu can be changed for vegetarian, vegan, gluten-free and lactose-free dishes for people who suffers from allergies or intolerances. | The assembly will be carried out at the request of the client, in tables of up to 15 people maximum. | The furniture and decoration of the restaurant cannot be modified. Screens, microphones or lighting that alter the atmosphere of the restaurant are not allowed.

Any request to enter decorative material must be requested in advance. By company policy we do not accept uncorks. **BUY OUTS** are subject to authorization, the sales executive would be send a quotation.

PAYMENT:

To confirm the reservation a **50%** deposit is required.

The forms of payment if you are within the country (Mexico): It can be direct at the branch days before the event in cash, credit / debit card, wire transfer or PayPal.

International Payments (Outside Mexico): Credit / Debit Card or PayPal. | The 50% down payment must be paid upon arrival at the branch on the day of the event. The extras will be paid at the end of the event. No shows are charge 100%

Any cancellation or change of date with less than 4 days in advance, a **50%** charge will be made on the total service.

With less than 48 hours in advance of the event's start time, a 100% charge will be made on the total service.

GRUPO
ROSANEGRA

ULTRA HIGH END ENTERTAINMENT RESTAURANTS

CANCUN · TULUM · CDMX · CABOS · ISLA MUJERES